



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Welcomes you to

Experience the Magic

Christmas and New Year 2021

A Warm Welcome

Dovecliff Hall is an elegant Georgian house dating back to 1790.

A stunning country house set amongst seven acres of glorious gardens adjacent to the River Dove.

From warm cosy lounges to elegant function rooms, the Dovecliff Hall has everything to offer for those special Christmas and New Year events.

Experience the Magic

Dovecliff Hall Hotel is opening its doors and you are all invited to celebrate the festive season as we are out to create a magical Christmas that you are sure not to forget.

We have put together a seasonal selection of events including Christmas Day and Boxing Day lunches, Festive weekday lunches and dinners, overnight stay packages, party nights and of course that not to be missed New Year's Eve Ball.

We hope you will join us at this very special time of year.

For more information or to book a place in the magic please contact:

enquiries@dovecliffhallhotel.co.uk 01283 531818

Stay with us this Christmas

You'll love Christmas at The Dovecliff Hall Hotel so why not make it even more special by staying in one of our newly refurbished luxury rooms.

Set in the English countryside overlooking our stunning grounds or the river, one thing for sure – you will get a perfect night sleep.

December rates

Standard / Superior Bed and Breakfast £130

Lady Burton Suite Bed and Breakfast £170

Lord Burton Suite Bed and Breakfast £195

Overnight stay packages

Choose from 3 of our festive overnight stay packages:

Indulgent Festive Break - from £260* (book anytime between the 1st - 23rd December)

Package 1 - £588* (a 2 night stay from the 24th - 26th December)

Package 2 - £572* (a 2 night stay from the 25th - 27th December)

*Room prices are based on 2 people sharing. All packages are subject to availability.

Package One

Christmas Day

Enjoy a reception glass of Prosecco or Bucks Fizz and Canapés before sitting down to enjoy our 4 course Christmas Day luncheon which will be served from 11.30am – 2.30pm

Queens Speech @ 3pm

Relax in one of our lounges in front of a warm fire, share a grazing platter before heading off to bed for a peaceful night's stay here at Dovecliff Hall.

Boxing Day

Start the day off with another hearty breakfast accompanied by a delightful glass of Champagne.

Enjoy a superb luncheon served on Boxing Day
(Service from 12pm to 2pm)

December 27th

Start off the day with another hearty breakfast before departure time of 11am.

Priced at £588 (based on 2 people sharing)

Extend your stay...

Extend your stay either side of your break with a special rate of £100 per person per night Bed and Breakfast.

Package Two

Christmas Eve

Arrive on Christmas Eve to enjoy a superb 3 course festive dinner in our Orangery restaurant.

Enjoy your first night at Dovecliff Hall in one of our luxury rooms, all with super king beds and top quality linen.

Christmas Day

Enjoy a reception glass of Prosecco or Bucks Fizz and Canapés before sitting down to enjoy our 4 course Christmas Day luncheon which will be served from 11.30am – 2.30pm

Queens Speech @ 3pm

Relax in one of our lounges in front of a warm fire, share a grazing platter before heading off to bed for a peaceful night's stay here at Dovecliff Hall.

Boxing Day

Start off the day with another hearty breakfast before departure time of 11am.

Priced at £572 (based on 2 people sharing)

Extend your stay...

Extend your stay either side of your break with a special rate of £100 per person per night Bed and Breakfast.

Festive Lunch and Dinner

Our majestic restaurant offers the perfect setting for festive dining, whether its lunch or dinner.

You can feast on our exclusive festive menu, offering respite from the bustle of Christmas.

Festive Lunch

2 courses: £23

3 courses: £27

Festive Dinner

2 courses: £25

3 courses: £29

Lunch 12 - 2pm • Dinner 6.30pm - 8.30pm

Available Monday - Thursday* from 1st to 23rd December.

*Subject to availability. Unavailable on festive party night dates.

Some courses incur an additional supplement charge. These are highlighted within the menu for your reference.

Please get in touch to find out more.

Pre Booking is essential to avoid disappointment.

Festive Lunch and Dinner Menu

Starters

- (V) Sliced Galia melon with poached winter fruits
- Crispy confit of duck with pickled shallots and spiced plums (mu) *supplement*
- (V) Cream of carrot and coriander soup
- Smooth chicken pate with port reduction and toasted brioche (e, w, mi, mu)
- Scottish smoked salmon and crab with avocado and crème fraiche (mi, f, c, mu) *supplement*
- Thai style pork salad with ginger, chilli & fresh coriander (mu)
- Truffle consommé Elysée (mi, e, w)
(clear vegetables and truffle broth topped with a light puff pastry)

Mains

- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon rolls (n, e, w, mi)
- Pan-fried English beef fillet with a rich wild mushroom and Burgundy sauce (mi) *supplement*
- Grilled fillet of sea bass on a light saffron and mussel sauce (f, mi, c)
- Oven roasted rump of lamb served with a traditional redcurrant and mint sauce (mi) *supplement*
- (V) Orzo pasta verdi topped with parmesan shavings and parsnip crisps (w, mi)
- Pan Fried Medallions of Pork with creamy apple and calvados sauce (mi)

Desserts

- (V) Traditional Christmas pudding with Brandy sauce (w, mi) *Available gluten free*
- (V) Iced lemon, raspberry and white chocolate parfait drizzled with a Limoncello sauce (mi, e)
- (V) Rich Chocolate Truffle Torte served with candied orange and a cointreau cream (e,w,mi)
- (V) Orange flavoured bread and butter pudding made with Cointreau soaked raisins and double cream (e, mi, w, so)
- (V) A warm date, ginger and cranberry sponge on a caramel sauce (mi, e, w)
- Selection of cheeses with grapes, chutney and biscuits (mi, w,) *supplement*

...

Tea or coffee with mince pies (mi, w, e) *supplement*

Festive Afternoon Tea

An afternoon tea is always an indulgent treat, but on a wintery day could there be anything better than catching up with your friends whilst lounging in our renowned cosy, stunning surroundings.

You'll be served a decadent array of homemade sweets and delicious savouries. Each freshly prepared item will be infused with festive flavours to really get you into the spirit of this joyous time of the year.

Pricing

£23.50 per person.

£27.50 per person including a glass of Prosecco.

£30 per person including a glass of Champagne.

Serving from 2pm - 3.30pm. Subject to availability.

Available throughout December. Pre booking is essential.

Festive Afternoon Tea Menu

Wraps and sandwiches served on white and wholemeal bread (w, so)

Poached Scottish salmon and fine herbs (f, e, mu)

Slow roasted honey glazed ham, English mustard (mu)

Roast turkey and cranberry sauce (mi)

Cream cheese and cucumber (mi)

...

Pork & sage sausage rolls (e, w, mi)

...

Chocolate and orange Gateau (e, w, mi)

Light blueberry mousse topped with biscuit crumbs (mi, w, e)

Mince Pie (mi, w, e)

Ginger bread cake (mi, w, e)

Warm scone with clotted cream and strawberry preserve (mi, e, w)

...

Choice of speciality teas, freshly brewed coffee (e, mi)

Dovecliff Party Nights

This year party as a couple, as a group of friends or with colleagues at one of our fabulous festive party nights.

Let the magic commence and join us for a delicious three course dinner in our restaurant.
Afterwards, get on your dancing shoes and boogie into the night.

Party Night dates and prices

Including resident DJ

Friday 3rd December £35 per person
Saturday 4th December £35 per person
Friday 10th December £40 per person
Saturday 11th December £45 per person
Friday 17th December £45 per person
Saturday 18th December £45 per person

7pm arrival • 7.45pm dine • Midnight carriages

Booking is essential to avoid disappointment. Please note preorders are required 2 weeks prior to the event.

Festive drinks packages

We have plenty of drinks offers on for the evening so just give us a call to see what we can offer your party.

Wishing for a silent night

Instead of worrying about booking a taxi home why not make a night of the celebration in one of our delightful bedrooms. Recently refurbished and with nothing less than the best bed linen - making them the comfiest beds in town!
£105 bed and breakfast based on 2 people sharing.

Contact us to find out more.

Party Night Menu

Starters

(V) Sliced Galia melon with poached winter berries

(V) Cream of carrot and coriander soup

Smooth chicken pate with port reduction and toasted brioche (e, w, mi, mu)

Thai style pork salad with ginger, chilli and fresh coriander (mu)

Mains

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon roll (mi, w, n, e)

Baked fillet of cod with herb crust, on a rich tomato sauce (f, mi, w)

(V) Orzo pasta verdi topped with parmesan shavings and parsnips crisps (w, mi)

Blade of Beef slow cooked with a rich mushroom and red wine sauce (mi)

Desserts

(V) Traditional Christmas pudding with Brandy sauce (w,mi) *Available gluten free*

(V) Iced lemon, raspberry and white chocolate parfait drizzled with a Limoncello sauce (mi, e)

(V) Rich Chocolate Truffle Torte served with candied orange and a cointreau cream (w, e, mi)

Selection of cheeses with grapes, chutney and biscuits (mi, w)

...

Tea or coffee with mince pies (mi, w, e)

Christmas Day

Celebrate by surrounding yourself with loved ones and allow us to add that magic ingredient to your christmas lunch.

You'll be welcomed with Canapés on arrival with a glass of Prosecco or Bucks Fizz before enjoying a delicious four course Christmas lunch in the divine setting of Dovecliff Hall.

Adults £85

Young adults £45

Serving from 11.30am - 2.30pm

Complimentary glass of Prosecco or Bucks Fizz on arrival.

Pre booking is essential. Pre orders required at a minimum of 4 weeks in advance.

Christmas Day Lunch

Canapés on arrivals with Prosecco or Bucks Fizz (w, mi, f)

Starters

- (V) Cream of roasted parsnip soup with curried flavoured croutons and fine herbs (mi, w, so)
- Rich game terrine served with mixed baby leaves and apricot chutney (w, e, mu)
- (V) Sliced Galia melon, fresh figs, and laced with a fig syrup
- Poached roulade of Scottish salmon and lemon sole with a citrus and dill dressing (f, e, mi, mu)
- (V) Fennel & orange salad with pomegranate & apple topping (mu)

Intermediate

- (V) Champagne sorbet

Mains

- Rack of Lamb served pink with a rosemary herb crust, crab apple and juniper berry reduction (mu, w, so, mi)
- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon roll (w, e, mi, n)
- Pan-fried medallions of English beef fillet with a rich red wine, shallot and tarragon sauce (mi)
- Baked fillet of sea bass on a Cornish crab and Avrugia caviar sauce (f, mi, c)
- (V) Gateau of buckwheat pancake layered with tomato, courgette and aubergine topped with a basil pesto (e, mi, w)

Desserts

- (V) Traditional Christmas pudding glazed with Brandy sauce (w, mi) *Available gluten free*
- Amaretto Cheesecake served with a black cherry liqueur ice cream (n, e, mi, w)
- (V) Rich dark chocolate truffle torte served with candied orange and a Cointreau cream (e, mi, w)
- (V) Pears poached in mulled wine with gingerbread ice cream and biscuits (e, mi, w)
- Selection of cheeses, grapes and chutney (mi, w)

...

Tea or coffee and a mince pie (mi, w, e)

Boxing Day

Don't let the Christmas celebrations end there with our delightful three course boxing day lunch.

Surround yourself with loved ones and sit back and relax within the picturesque ambience of the Dovecliff Hall.

£39 per person

Pre booking is essential. Pre orders required at a minimum of 4 weeks in advance.

Boxing Day Menu

Starters

- (V) Sliced Galia melon with poached winter fruit compote
- (V) Salad of roasted heritage beetroots with feta and candied walnuts (n, mi, mu)
- Pork, apple and sage terrine served with apricot flavoured bread (e, mi, w, mu)
- (V) Cream of mushroom and tarragon soup
- Golden crusted fishcake with coriander and sweet chilli dip (f, e, w, mu)

Mains

- Roast 21 day mature English sirloin with Yorkshire pudding and red wine sauce (e, mi, w)
- Grilled steamed Scottish salmon resting on a light Champagne sauce (mi, f)
- Pan roasted supreme of corn-fed chicken with shallot and Port sauce (mi)
- (V) Vegetable and chickpea couscous with Harissa sauce (w, mi)
- Roast leg of lamb served with a traditional redcurrant and mint sauce (mi)

Desserts

- (V) Christmas pudding with brandy sauce (w, mi) *Available wheat free*
- (V) Orange flavoured bread & butter pudding made with Cointreau soaked raisins and double cream (e, so, w, mi)
- Selection of cheese with grapes, chutney and biscuits (mi, w)
- (V) Rich chocolate truffle cake with Anglaise sauce (mi, w, e)
- Honey, vanilla and Greek yogurt terrine with a raspberry coulis (mi)

...

Tea or Coffee with a mint (mi)

New Years Eve Party

Dovecliff Hall Hotel sets the perfect scene of glamour and pure sophistication for an evening of celebration.

Start the night off in style and enjoy Champagne and Canapés on arrival, followed by an exquisite five course meal.

Then dance your way into the night with our resident DJ and The Grove Street Band.

Cocktail Dresses and Dinner Suits

£95 per person. Includes Champagne and Canapés on arrival.

7pm - 7.30pm arrival • Carriages 1am

Pre booking is essential to avoid disappointment. Pre orders required 4 weeks in advance.

New Year drinks packages

We have some selective drinks packages available for the evening, so just give us a call to see what we can offer your party.

Wishing for a silent night

Instead of worrying about booking a taxi home why not make a night of the celebration by staying in one of our beautiful bedrooms.

All from as little as £130 bed & breakfast, based on two people sharing, you will be sure to have a peaceful night's sleep.

New Years Eve Menu

Champagne and Canapés on arrival (mi, e, f, w)

...

Duo of smoked duck breast and smooth chicken liver pate with quince & Sauterne jelly (mu, mi, e)

(V) Medley of baby leaves topped with Bocconcini mozzarella, sun blushed tomatoes and tapenade dressing (mu, mi)

...

Crispy king prawn, steamed lobster and seared Scottish scallops on a cauliflower puree (mo, mi, c)

(V) Braised shallot tart Tatin, basil pesto (n, w, mi)

...

(V) Refreshing rhubarb sorbet topped with crystalized ginger

...

Pan fried English beef fillet with a horseradish and brioche crust resting on a rich Burgundy sauce (mi, e, w, mu)

(V) Roasted red pepper and spinach Wellington (w, e, mi)

...

Selection of English cheese with red onion chutney, grapes and biscuits (mi, w)

(V) Trio of desserts: Strawberry pavlova, Champagne sorbet and dark chocolate terrine with Kirsh soaked cherries (mi, e)

...

(V) Tea or coffee with petit fours (mi, w, e)



Dovecliff Hall Indulgent Festive Break

Arrive to a festive afternoon tea with Champagne.

Enjoy a three course evening meal with a bottle of house wine.

One night stay in one of individually designed luxurious bedrooms
all with handmade king sized beds and egyptian cotton linen.

A hearty breakfast to start your day before your departure.

Book between the 1st - 23rd December

Available Monday to Saturday subject to availability.

1st - 23rd December

Room prices:

Standard/ Superior £260

Lady Burton Junior Suite £300

Lord Burton Suite £325



Perfect Presents The Gift of Christmas

Why not spoil someone this Christmas with a fabulous Dovecliff Hall Hotel gift voucher. They may fancy a meal for 2, a mini break or one of our many events.

Even the most seasoned party planners deserve a break at Christmas!

So, whether it's lunch, dinner or a party, our seasoned professional Events Team will help you plan your perfect experience.

For more information or to book a place in the magic please contact:

enquiries@dovecliffhallhotel.co.uk 01283 531 818



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

For more information or to book your place in the magic please contact:

01283 531 818

enquiries@dovecliffhallhotel.co.uk

Experience the Magic

www.dovecliffhallhotel.co.uk